

METHOD FOR PRODUCING PROTEIN EMULSION FROM PORK SKIN FOR MINCED MEAT PRODUCTS

Patent number:	RU2166858
Publication date:	2001-05-20
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Classification:	
International:	A23J1/10; A22C11/00; A23L1/31
European:	
Application number:	RU20000122251 20000824
Priority number(s):	RU20000122251 20000824

Abstract of RU2166858

food-processing industry. SUBSTANCE: method involves grinding raw material; holding in reactor while providing continuous mixing at temperature of 45-50 C in 3-5% edible salt solution. Solution and raw material are used in the ratio of 5:1-6:1.5, respectively. Upon termination of holding process, emulsion is separated. Method allows emulsion with increased conversion of collagen and elastin fraction protein to be obtained. EFFECT: increased efficiency and reduced production cost. 2 ex